

## **Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application.

### **Listing of the Claims:**

1. (currently amended) A method for preparing a fabricated leaf tea product comprising mixing the steps of:
  - (a) mixing leaf tea with tea solids derived from tea powders, the method being characterised in that the mixture of tea leaves and tea powder is simultaneously wetted and dried to produce a mixture; and
  - (b) simultaneously wetting and drying the mixture to produce the fabricated leaf tea product.
2. (previously presented) The method according to claim 1 wherein the amount of tea powder mixed with the leaf tea is between about 10 and about 75% of the weight of the leaf tea.
3. (previously presented) The method according to claim 1 wherein the fabricated leaf tea product is dried to about 3 to about 8% moisture.
4. (currently amended) The method according to claim 1 wherein the mixing of the leaf tea and the tea powder and the simultaneous wetting and drying are performed in a ~~fluidised~~ fluidized bed

5. (currently amended) The method according to claim 4 wherein the mixture of leaf tea and tea powder is wetted by spraying hot water on to the ~~fluidised~~ fluidized bed.
6. (previously presented) The method according to claim 5 wherein the hot water is at a temperature in the range about 30 to about 60°C.
7. (currently amended) The method as claimed in claim 5 wherein the temperature of the ~~fluidised~~ fluidized bed is in the range about 35 to about 50°C.
8. (currently amended) The method as claimed in claim 7 wherein the temperature of the ~~fluidised~~ fluidized bed is about 35°C.
9. (previously presented) The method as claimed in claim 1 wherein the fabricated leaf tea product give an infusion under 10 to 15 seconds with water at a temperature between 80 and 90°C.